

Amendments to the Claims

1-38. (Cancelled)

39. (Currently amended) A method for reducing phytotoxicity caused by physical and/or chemical treatment for a fruit or vegetable, comprising treating said fruit or vegetable by applying such physical and/or chemical treatment to said fruit or vegetable, and applying a composition comprising lecithins and/or derivatives thereof to said fruit or vegetable, wherein:

the physical treatment is carried out by means of heat or cold;

the chemical treatment is conducted with an agent selected from ~~foliar fertilisers based on calcium chloride, tolyfluanid, diphenylamine, orthophenylphenol, imazalil, ethoxyquine, hydroxyl-function terpenes having antioxidant and/or fungicidal functions and eugenol, isoeugenol and the salts thereof;~~

a formulation of the lecithins and/or derivatives either in an aqueous solution or in a vegetable oil is diluted in an aqueous dispersion before the treatment; and

the lecithin and/or derivatives are applied to the fruit or vegetable at a concentration of between 100 and 5000 ppm.

40. (Previously presented) A method according to claim 39, wherein the lecithins and/or derivatives contain one or more lysolecithins and/or derivatives.

41. (Previously presented) A method according to claim 39, wherein the lecithins and/or derivatives contain between 30% and 60% of lysolecithins and/or derivatives.

42. (Previously presented) A method according to claim 39, wherein the derivatives are selected from distearyl, dipalmityl or dioleoyl compounds of phosphatidylcholine, phosphatidylinositol, phosphatidylethanolamine or phosphatic acid and optionally the corresponding lyso derivatives or mixtures thereof.

43. (Previously presented) A method according to claim 42, wherein the lecithins and/or derivatives and the treatment(s) are applied simultaneously, separately or staggered over time.

44-46. (Cancelled)

47. (Currently amended) A composition containing one or more treatment agents for fruits and vegetables and one or more lecithins and/or derivatives thereof, dissolved in an oil base, wherein:

the treatment agents are selected from calcium chloride and eugenol, isoeugenol and the salts thereof;

the composition comprises 10% to 30% of treatment agent, 10% to 40% of lecithins and/or derivatives and 30% to 60% of vegetable oil; and

the oil base is a vegetable oil base.

48. (Previously presented) A composition according to claim 47, wherein the treatment agents and lecithins are formulated in order to be administered simultaneously, separately or staggered over time.

49-53. (Cancelled)

54. (Previously presented) A composition according to claim 47, which contains from 10% to 30% of eugenol, from 10% to 40% of lecithins and/or derivatives, and from 30% to 60% of vegetable oil.

55. (Cancelled)

56. (Previously presented) A composition according to claim 47, wherein a ratio of lecithins and/or derivatives relative to the treatment agent is from 1:3 to 3:1.
57. (Previously presented) A composition according to claim 56, wherein the ratio is from 1:2 to 1.5:1.
58. (Previously presented) A composition according to claim 47, wherein the lecithins and/or derivatives are lysolecithins and/or derivatives thereof.
59. (Previously presented) A method for treating a fruit or vegetable comprising applying to the fruit or vegetable a composition according to claim 47.
60. (Previously presented) A method according to claim 59, wherein the composition is diluted in water at a ratio of from 1 to 20 l/m³ of water.
61. (Previously presented) A method according to claim 59, wherein the composition is diluted beforehand in water and applied at a temperature of from 30° to 60°C.
62. (Previously presented) A method according to claim 59, wherein the composition is applied by means of immersion, showering, sprinkling or coating using an absorbent paper.
63. (Previously presented) A method according to claim 59, wherein the application of the composition is carried out after harvesting the fruit or vegetable.
64. (Previously presented) A method according to claim 59, wherein the application of the composition is carried out before harvesting the fruit or vegetable by means of spraying.

65. (Currently amended) A method for treating a fruit or vegetable ~~comprising~~ by applying, to the fruit or vegetable, lecithins and/or derivatives thereof, before, after, or at the same time as a physical treatment of the fruit or vegetable by means of heat or cold, wherein the method comprises the steps of:

diluting, in an aqueous dispersion, a formulation of lecithins and/or derivatives in an aqueous solution or in a vegetable oil; and

applying the resultant composition to the fruit or vegetable, and wherein

the lecithins and/or derivatives are applied to the fruit or vegetable at a concentration of between 100 and 5000 ppm.

66. (Previously presented) A process for preparing a composition according to claim 47, comprising adding the lecithins or derivatives to the oil base followed by addition of the treatment agent(s).

67. (Currently amended) A method for preserving lecithins and/or derivatives thereof comprising mixing one or more treatment agents selected from calcium chloride and eugenol, isoeugenol and the salts thereof with the lecithins and/or derivatives, ~~as defined according to claim 39,~~ in an oil base.

68. (Previously presented) A method according to claim 67, wherein the treatment agent has antioxidant, fungicidal or bactericidal properties.

69. (Previously presented) A method according to claim 67 or 68, wherein the treatment agent is eugenol.

70. (Previously presented) A method according to claim 67 or 68, wherein the treatment agent represents from 1 to 50% by weight of the lecithins and/or derivatives.

71. (Previously presented) A method according to claim 69, wherein the treatment agent represents from 1 to 50% by weight of the lecithins and/or derivatives.

72. (New) A method for reducing phytotoxicity caused by physical and/or chemical treatment for a fruit or vegetable, comprising treating said fruit or vegetable by applying such physical and/or chemical treatment to said fruit or vegetable, and applying a composition comprising lecithins and/or derivatives thereof to said fruit or vegetable, wherein:

the physical treatment is carried out by means of heat or cold;

the chemical treatment is conducted with an agent selected from calcium chloride and eugenol, isoeugenol and the salts thereof;

the lecithins and/or derivatives are formulated either in an aqueous solution or in a vegetable oil and then diluted in an aqueous dispersion before the treatment; and

the lecithin and/or derivatives are applied to the fruit or vegetable at a concentration of between 100 and 5000 ppm.

73. (New) A method for treating a fruit or vegetable by applying, to the fruit or vegetable, lecithins and/or derivatives thereof, before, after, or at the same time as a physical treatment of the fruit or vegetable by means of heat or cold, wherein the method comprises the steps of:

formulating the lecithins and/or derivatives in an aqueous solution or in a vegetable oil;

diluting the formulation in an aqueous dispersion; and

applying the resultant composition to the fruit or vegetable, and wherein

the lecithins and/or derivatives are applied to the fruit or vegetable at a concentration of between 100 and 5000 ppm.